

Fact Sheet

How to Pass a Health Inspection

1. **Keep HOT things HOT and COLD Things COLD:** Use a thermometer! Never leave hot or cold foods at room temperature. Cold foods must be kept below 40 degrees F, and hot foods must be kept above 140 degrees F. COOL HOT FOODS RAPIDLY IN AN ICE BATH OR REFRIGERATOR DIVIDED INTO SMALL PORTIONS.

2. **Thermometers Must be Used:** Thermometers are the only way to be sure cold foods are cold enough and hot foods are hot enough. Have plenty of thermometers on hand. One in each refrigerator and freezer and several metal stemmed types for checking hot and cold food temps.

3. **Protect Your Food from Dirt and Germs:** Cover foods! Wrap foods! Shield foods! Store foods 6 inches up off the floor and away from sewer drain lines.

4. **Protect Single Service Items from Contamination:** Store plastic utensils, paper plates, food trays, etc. covered, six inches off the floor and away from sewer lines. Arrange utensils with handles presented to the user.

5. **Cleanliness of All Food Contact Surfaces is a Must:** Dishes, counter tops and equipment (including stationary equipment) must be washed, rinsed, sanitized and air dried after use. To sanitize equipment, soak it in 50 parts per million (ppm) bleach water for 60 seconds at 75 degrees F or spray it with 100 ppm bleach water. Equipment which is used continuously (i.e. slicers, cutting boards) must be cleaned and sanitized at least every 4 hours.

BLEACH WATER SANITIZER RECIPE

2 tsp bleach per gallon water = 50 ppm

4 tsp bleach per gallon water = 100 ppm

6. **Keep Nonfood Contact Surfaces Clean:** This includes all equipment in the food prep and storage area not covered by #5 above and the tables, booths and other public access areas.

7. **Wipe Cloths Must be Rinsed and Stored in Sanitizer:** Before use, dampen wipe cloths in bleach solution (see #5 above). Between use, store wipe cloths in this same solution. Change solution at least once every shift or more frequently to maintain solution strength. Check disinfectant strength with your required test kit.

8. **Hands Must be Washed and Cleaned:** When changing from another activity (such as handling money) to food preparation or handling, hands must be washed or glove changed. No eating, drinking or smoking in food preparation or utensil cleaning areas. After using the toilet, eating, drinking handling money or smoking, **WASH YOUR HANDS!!**

9. **Handwashing and Toilet Facilities Must be Provided And:** Have soap, hot water and clean single service (i.e. paper) towels. Don't forget self-closing doors and covered waste baskets. Do not use cloth towels or aprons for drying hands. Temporary operations are required to have access to a handwashing sink.

10. **Facilities and Equipment Must Be in Good Condition**: Floors, walls, ceilings and equipment must be constructed of light-colored, smooth, nonabsorbent, easily cleanable, durable material. Permanent facilities must have a three basin sink, hand wash sink in food prep area and service sink.

11. **Keep Toxic Items Out of the Kitchen**: Label and store toxic items below and away from food, utensils, equipment and single service items. Be sure pesticides are approved for use in commercial food establishments, follow the directions and store them in a closed cabinet by themselves.

12. **Vectors**: Flies, mice, rodents and pets must never be allowed in a food establishment. Keep them out with screens and self-closing doors. Control pests with live traps; use pesticides only as a last resort.

13. **Additional Requirements for Temporary/Mobile Food Service**: Only single-service containers and utensils shall be provided to the public. All containers and utensils must be dispensed directly by proprietor or employee. A 10 gallon water tank with spigot must be provided for employee handwashing and minor cleaning only. Adequate heating and refrigeration is required to maintain temperatures (see #2 above) of potentially hazardous foods. Waste liquids cannot be disposed of on the ground. There must be available to each vendor, adequate facilities consisting of a sink with hot and cold water for washing equipment and utensils.

14. **Remember Life Safety and Fire Code Compliance**: Hood systems, portable extinguishers and emergency lights need monthly inspection by a knowledgeable employee. In addition semiannual inspections for hood systems and annual inspections for portable extinguishers by a qualified person. Emergency lights must be maintained and exist and avenues of egress must be protected.

PROPER SANITATION AND FOOD SAFETY IS **YOUR** RESPONSIBILITY

*Copies of Bangor's Rules Regulating Food & Lodging Establishments are available at the Code Enforcement Office at City Hall, 73 Harlow Street, Bangor, ME (945-4400 x127).